

WHAT IS CLAIMED IS:

1. A deep fat fryer/steamer combination cooking apparatus comprising:
a deep fat fryer/steamer combination basket having a basket main body with a bottom end side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body and having a grasp hook capture portion, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight.
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2. The cooking apparatus according to claim 1 wherein said drain/steamer capture device includes a monolithic hook having circumferentially separate first and second hook sections.
3. The cooking apparatus as recited in claim 1 wherein said drain/steamer capture device is formed of a material of greater load strength than a material of the basket.
4. The cooking apparatus as recited in claim 1 wherein said monolithic hook features a basket engagement wall, an upper wall section extending radially out from the engagement wall, and a pair of hook segments extending down from the upper section.
5. The cooking apparatus as recited in claim 4 wherein said upper section has an intermediate notch section formed therein which is further defined by interior side edges of said pair of hook segments.
6. The cooking apparatus as recited in claim 5 wherein said notch extends for more than 50% of an intermediate region of said upper section.

7. The cooking apparatus as recited in claim 1 further comprising a cooking pot having a bottom and side wall with the side wall of said basket having a height representing 2/8 to 5/8 of a vertical height of the side wall of said pot.

8. The cooking apparatus as recited in claim 1 wherein said capture device is generally transversally circumferentially offset from a diametrical line extending through contact points of said bailing handle structure with said main body.

9. The cooking apparatus as recited in claim 8 wherein there is only a single capture device supported by the side wall of the basket.

10. The cooking apparatus as recited in claim 1 wherein the capture device is positioned vertically below in height level an engagement point of said bailing handle structure with said main body.

11. The cooking apparatus as recited in claim 1 wherein said bailing handle structure is a monolithic device having free ends pivotally supported by said main body and a central reception for grasping hook reception.

12. The cooking apparatus as recited in claim 1 comprising at least a pair of capture devices with one positioned at a different height relative to the main body of the basket.

13. The cooking apparatus as recited in claim 12 wherein the pair of capture devices are circumferentially offset.

14. The cooking apparatus as recited in claim 1 further comprising a cooking pot having a flow/no-flow drain off device.

15. A deep fat fryer/steamer combination cooking apparatus, comprising a pot with a bottom and side wall;

a deep fat fryer/steamer combination basket having:

(i) a basket main body with a basket bottom and a basket side wall, and drain apertures formed therein,

(ii) a drain/steamer capture device secured to said basket main body and having at least one upper hook segment positioned for contact with an upper edge of said pot when in a drain

5 mode and a second hook segment extending down off from said upper hook segment and

(iii) a bailing handle structure engaged with said basket main body.

16. The apparatus as recited in claim 15 wherein said bailing handle structure includes a bent bar secured at opposite ends to said basket main body.

17. The apparatus as recited in claim 16 wherein said bailing handle comprises grasp hook reception means.

18. The apparatus as recited in claim 15 wherein said pot has at least a 20 quart capacity, and said main body of the basket having a height between 2/8 to 5/8 of that of said pot and a diameter of within 1.0 inch to 2 inches of that said pot.

19. The apparatus as recited in claim 15 wherein said drain/steamer capture device includes a monolithic hook having circumferentially separate first and second hook sections.

20. The apparatus as recited in claim 19 wherein said upper hook segment has an intermediate notch section formed therein which is further defined by interior side edges of said pair of hook section.

21. The apparatus of claim 15 further comprising a drain off valve supported by said pot and positioned for draining cooking fluid from said pot.

22. The apparatus of claim 21 wherein said valve includes a handle which is manually movable from an on to an off position.

23. The apparatus of claim 22 further comprising a conduit in fluid communication with said drain and a receptacle to receive drained cooking fluid passing through said conduit.

24. The apparatus of claim 23 wherein said conduit is flexible and in a sealed relationship with said receptacle in operation.

25. A method of manufacturing the apparatus of claim 21 comprising attaching the bailing handle and the capture device to the main body of the basket and attaching a drain off valve to said pot.

26. A method of manufacturing the apparatus of claim 2 comprising:
manipulating a straight version of said drain/steamer capture device such that a back wall of said drain/steamer capture device is curved to better conform to the basket main body and interior edges of said first and second hook segments further separate, and securing said back wall to said basket main body; and providing the bailing handle structure to said basket main body.

27. The method of claim 26 wherein manipulating the drain steamer capture device includes bending the drain/steamer capture device such that a notch formed in a common upper capture device segment off from which the first and second hook segments extends, expands circumferentially apart.

28. A method of deep frying at least a 10 pound turkey, comprising:

heating cooking fluid in a pot;

inserting a turkey into the basket;

inserting the basket with turkey into the cooking fluid;

10 lifting the basket with turkey up while within the pot by grasping of a bail handle structure supported by the main body of the basket;

engaging a drain/steamer capture device attached to a main body of said basket such that a pair of capture hook sections of said drain/steamer capture device contacts said pot within a common peripheral quadrant of said pot.

29. The method of claim 28 wherein engaging said drain steamer device tilts said basket main body so as to facilitate drainage of oil from the turkey and basket.

30. The method of claim 28 further comprising draining cooking oil from said pot by opening a drain valve supported by said pot.